

Dinner Menu Fall 2018



Starters

Port Wine Cheese and Crackers \$5

Classic Port Wine Cheese and an assortment of crackers. A Pine Crest Inn Tradition!

Crab Stuffed Mushrooms \$10

Broiled and topped with garlic lemon butter

Gulf Shrimp Cocktail GF \$10

Five jumbo shrimp served with homemade cocktail sauce and lemon.

Seared Tuna Appetizer GF \$12

4oz Seared Ahi Tuna with seaweed salad.

Fried Green Tomatoes and Shrimp \$10

Lightly breaded and fried golden then topped with sautéed shrimp in wine, garlic and pico de gallo and finished with a drizzle of roasted pepper remoulade.

Garlic Mussels \$12

Blue point mussels in garlic butter and wine. Served with toasted bread for dipping.

Soups & Salads

Soup du Jour Cup \$5 Bowl \$8

Mixed Green Garden Salad, Caesar Wedge or Bleu Cheese Wedge Salad \$4

Dressing Choices: Bleu Cheese, Ranch, Balsamic Vinaigrette, 1000 Island

Entrees

9oz Top Sirloin
12oz. Ribeye
6oz Filet Mignon

\$24
\$36
\$30

Certified Angus Beef, seasoned and grilled to your liking

Prime Rib
Available Thursday-Saturday Only

Princess Cut 7oz \$24
Regular Cut 10oz \$30

Top any steak with your choice of:
Mushrooms and roasted garlic \$3
Black and Bleu \$4
Sautéed lump crab \$6

22oz Porterhouse Pork Chop GF \$29

Fork tender served with mashed potatoes, fresh vegetables and natural pan gravy.
A Pine Crest tradition for over 60 years!

Wood Grilled Salmon GF \$22

6oz wild raised salmon, seasoned and wood grilled.

Baby Back Ribs GF Half \$18/Full \$25

Slow cooked ribs lightly glazed with homemade BBQ sauce.
Served with today's potato and fresh vegetable.

Chicken Pine Crest GF 6oz \$17/9oz \$23

Tender grilled chicken breast topped with seasoned mushrooms and a spinach & artichoke spread.
Served with today's potato and fresh vegetable.

Grilled Shrimp Dinner GF \$19

Tropical seasoned and grilled Gulf shrimp on a bed of wild rice. Served with today's vegetables.

Broiled Flounder with Crabmeat Stuffing GF \$26

Topped with lemon-garlic butter and served with today's potato and vegetables.

All items marked GF are either Gluten Free or can be ordered that way.

A sharing charge of \$10 will be applied to all split plates.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness